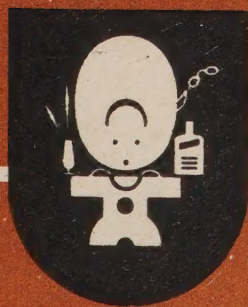


The
GOURMET's
GUIDE



OFFERED BY

COINTREAU
Liqueur



COINTREAU

THE GREAT FRENCH LIQUEUR

is pleased to offer you this small « Gourmet's Guide », a collection of some of the best entremets recipes, desserts and cocktails specially created by the celebrated PHILOMÈNE, who can be heard each day

on RADIO LUXEMBOURG (1293 m.) at 12 h. 59

on RADIO MONTE CARLO (313 m. - 49 m. 71) at 19 h. 57

on RADIO ANDORRE (426 m. - 50 m. 17) at 19 h. 47



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COINTREAU, the great world brand established in 1849 at ANGERS, is rightly called « the crystal clear liqueur » consequently its emblem is a white Pierrot, symbol of purity.

It is a liqueur with a famous name inscribed in a golden streamer; its subtle orange perfume adds to the preparation of entremets or cocktail an exquisite and incomparable taste.

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*Listen Ladies for just one minute,
PHILOMÈNE is going to speak to you
about the "COINTREAU RECIPE"*

Pay attention to her !!





ENTREMETS AND DESSERTS

SAVARIN³ MAISON

Beat up two egg yolks and two spoonfuls of powdered sugar for a long time with a wooden spoon.

When this mixture forms a whitish ribbon, add thereto two spoonfuls of very fine bread crumbs, two spoonfuls of bolted flour and lastly the whites of the eggs beaten stiff.

Pour into a buttered mould, cook in the oven, moderate at first, then gradually hotter during 30 minutes.

Withdraw from the mould, and immediately pour on it a glass of sirop half of which is blended with COINTREAU. Let it cool off.

Trim the surface as desired either with pastry cream or apricot jam, or else with orange candy peels, or with preserved cherries and angelica.

ANGEVIN "KISSES"

Grind 100 grams of almonds with the same quantity of sugar. Mix thereto 4 egg yolks, 1 whole egg, 6 large spoonfuls of flour, the same quantity of melted butter, a large spoonful of COINTREAU, and lastly 3 whites of eggs beaten stiff.

Cook this paste in tartlet moulds. When these are cooked, assemble them two by two, with a spoon of pastry cream perfumed with COINTREAU.

SOUFFLÉ AU COINTREAU

Make a kind of sauce with 50 grams of butter (i. e. 5 spoonfuls) two spoonfuls of flour, a small pinch of salt, two spoonfuls of sugar and half a glass of boiling milk.

When the preparation is quite smooth, let it cool, add an egg yolk, stir with a wooden spoon, then put in a second egg yolk and leave to cool.

In this thick paste, mix 5 to 6 spoonfuls of COINTREAU, then 3 whites of the eggs beaten stiff. I repeat again 3 whites for two egg yolks. The soufflé is thus lighter.

Pour into a mould greased with melted butter, cook in oven at first moderately, then gradually hotter (baking 10 to 20 minutes).

Serve immediately on withdrawing from the oven, because the guests *must wait* for the soufflé.

AN ORIGINAL PUDDING

Soak for 3 hours in COINTREAU : 50 grams of dried raisins, a spoonful of preserved chopped angelica, with the same quantity of orange candy peels.

Meanwhile beat for a long time 2 eggs and 6 spoonfuls of powdered sugar, then dilute with one quarter of a liter of milk.

Soak 100 grams of finger-biscuits on this preparation.

Then place in turn in a straight mould, the dampened biscuits, the fruit perfumed with COINTREAU, and so alternatively, ending with the dampened biscuits.

Cook in a jacketed saucepan during 30 minutes. Withdraw from mould, sprinkle with a little COINTREAU and set alight.

OMELETTE AU COINTREAU

Separate the yolks of four eggs, mix them up with two spoonfuls of COINTREAU and two spoonfuls of sugar.

Mix this preparation with the whites of eggs beaten soft and a pinch of salt. Cook in omelette form in fresh butter.

As soon as the omelette starts to "take" lift it continually with a fork so that it does not stick to the frying-pan. If necessary slip a little butter underneath.

Then spread on the cooked omelette a little orange marmalade, present this omelette folded like a turnover on a long dish. Sprinkle with 2 or 3 spoonfuls of COINTREAU, heated, but not boiling.





PANCAKES AU COINTREAU

Prepare half a score of thin pancakes in a small frying pan. Heap them up one upon the other, and keep the plate warm.

At the time of serving, mix in a bowl placed in a saucepan full of water: 3 spoonfuls of fine butter, orange juice, two spoonfuls of COINTREAU, a pinch of grated orange peel and 6 spoonfuls of powdered sugar.

Spread on each pancake this oily cream. Then roll the pancakes, arrange them tightly against each other on a metal plate, powder with sugar, water with 3 or 4 spoonfuls of COINTREAU and set alight.

A CREAM FOR YOUR FRUIT TARTS

First of all beat up for a long time in an earthenware pot, 4 spoonfuls of sugar and two yolks of eggs. Then add thereto a pinch of salt, two spoonfuls of bolted flour. Gradually add half a glass of boiling milk.

Put this mixture in a saucepan, cook on a moderate fire up to a light boil. Immediately after, withdraw from the fire and pour into the cream: 3 spoonfuls of COINTREAU. Mix now and again with a wooden spoon, until completely cool.

Spread this cream at the bottom of a tart paste (crumbled or puff paste) cook in advance and cool.

Then place on top your stoned fruit, cooked in sirop for only a few minutes. Add a spoonful of COINTREAU in this very reduced sirop. All this of course should be cool.

A FAMOUS MOCHA

Mix in a warmed earthenware pan, 125 grams of roasted and ground almonds, the same weight of butter or margarine and the same quantity of very finely powdered sugar. Gradually add half a glass of COINTREAU while beating up the whole during 15 to 20 minutes.

It is long?... no... be patient...

...Now, line the base and the walls of a straight mould with finger-biscuits. Spread on the top half of the cream, cover with a second layer of biscuits, then the rest of the cream, and end with the biscuits.

Let the preparation « set » for about 10 hours.

Then withdraw the cake from the mould and serve it either powdered with chopped almonds, or else covered with a cold caramel cream.

It is a « mocha »... perfumed with COINTREAU.

Would this cake have such a delicious taste with any other liqueur?

A WARMING SWEETMEAT

It is a fruit salad to be served hot.

Use preferably for this fruit salad two kinds of preserved fruits, for instance, cherries and peaches.

Heat up the bottles or tins in a saucepan of water, mix a pot of red current jam and 3 spoonfuls of COINTREAU.

Pour the whole into a basin, likewise kept warm in a saucepan of water, for 15 to 20 minutes, so that the jam may melt into a sirop and... also... so that the COINTREAU has the time to permeate the preparation with all its perfume, to be served warm.

COINTREAU CAKE

First of all let 60 grams of dried currants, sultanas and malaga raisins soak during an hour in COINTREAU.

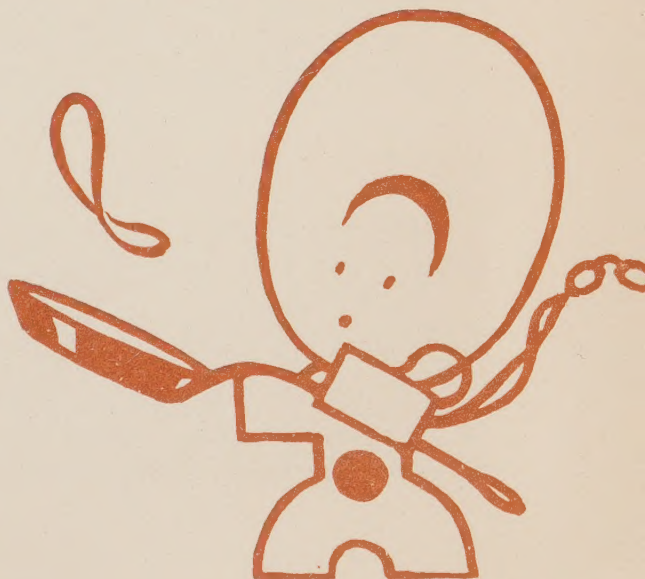
Meanwhile mix in a warmed earthenware pan, 75 grams of butter, the same weight of sugar and the yolk of an egg.

When the whole is quite smooth add 75 grams of flour, then the soaked currants, then a few pieces of candied orange peel and a beaten white of an egg, with a pinch of salt.

Pour the paste in a buttered mould, and « trimmed » with white paper.

Bake mildly in oven until a knitting needle thrust into the cake comes out dry and hot.

Let the cake cool before withdrawing from mould.



CHOCOLATE FONDANT

Place in a saucepan 2 large tablets of chocolate, let them melt in the heat with two spoonfuls of COINTREAU.

In a warmed up bowl, soften two spoonfuls of butter into a cream mix therewith the chocolate, 2 egg yolks, then the whites of the eggs beaten firm; pour the whole into a straight buttered mould. Cook in a jacketed saucepan during 15 to 20 minutes. Let it cool before withdrawing from the mould, just at the time of serving. You may sprinkle this chocolate « fondant » with a little vanilla cream.

And you will see how this fondant, inevitably quite sweetish, gains in lingering fragrance owing to its COINTREAU perfume.

This COINTREAU which gives to all the entremets the « right note ».

NALESNIKIS AU COINTREAU

Let 100 grams of dried currants just covered with COINTREAU swell during two hours.

Furthermore mix 8 spoonfuls of flour with two eggs and a large glass of milk. Add 2 spoonfuls of melted butter, a pinch of salt, 2 spoonfuls of sugar and a teaspoonful of lemon juice.

Prepare very thin and small pancakes in a frying-pan containing butter or vegetable fat. Before turning over each pancake, place on the paste, not yet cooked, a few currants swollen by the COINTREAU.

Then roll the nalesnikis and serve them very hot powdered with sugar.

SMALL CRESCENT ROLLS WITH ALMONDS

Grind 125 grams of « blanched » almonds with two whites of eggs and a spoonful of candied orange or lemon peels. Add two spoonfuls of COINTREAU and 150 grams of powdered sugar.

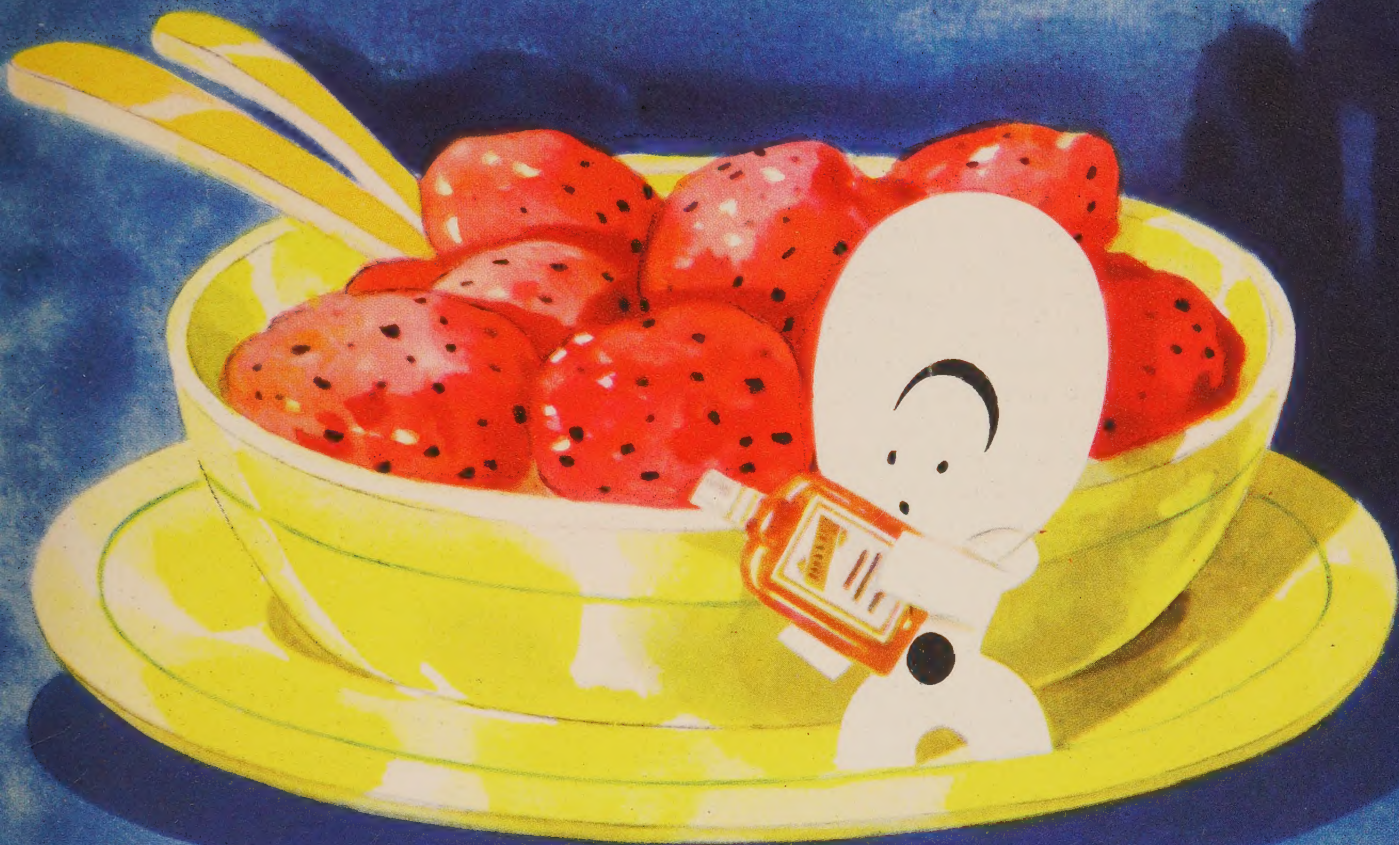
Fashion small balls with this paste, roll them in thinly sliced almonds, then fashion them in the shape of tiny crescents which, coated with a little milk, must be baked in the oven during 10 minutes on a metal plate on which a greased paper has been spread.

CRISP BISCUITS

Pour a quarter of a glass of water in a small earthenware saucepan, add 250 grams of sugar and let it melt. Then heat on a moderate fire until boiling.

At this moment, let 375 grams of bolted flour fall like rain into the sirop. Withdraw immediately the saucepan from the fire, knead into a stiff paste while gradually adding a spoonful of COINTREAU.

The paste being finished, split it up into small pieces about the size of a walnut; place them on a greased metal plate, and pass over them a brush soaked in fresh water. Cook in a very moderately warm oven during 10 to 12 minutes.



STRAWBERRIES WITH BANANAS

Let 250 grams of very ripe strawberries soak during an hour in COINTREAU.

Beside this, prepare a sirop with 4 spoonfuls of sugar and 2 spoonfuls of water.

On boiling withdraw from the fire and let it cool. Mix with a yolk of an egg. Heat on a soft fire so that the whole becomes creamy, but do not let it boil.

Then squash four bananas (likewise very ripe). Mix up this mash with the cold cream.

Lastly, impregnate 8 finger-biscuits with the COINTREAU which has been used for soaking, spread them in a basin, put the banana cream on top, and arrange whole strawberries on top of this.

Serve this entremets very cold, as soon as it is ready, because the biscuits soaked in COINTREAU should not become soft and sodden.

BANANA SNOW OR MERINGUES

Peel 4 very ripe bananas, slice them in two along their whole length, sprinkle them with COINTREAU, and leave them to soak during an hour.

Then drain the fruit, sprinkle with melted butter and cook during 10 minutes in a slow oven.

During this cooking, beat two whites of eggs stiff. Mix first of all with a yolk of an egg, 6 spoonfuls of sugar, and a spoonful of flour.

After this first baking, sprinkle the bananas with the COINTREAU used for the soaking, and set alight.

Then rapidly spread on the half fruits the whole of your foaming white of egg.

Bake in a soft oven during 30 to 40 minutes. The « snowing » or « meringueing » should be dried and blond coloured.

Serve very hot this marvellous entremets where predominates the flavour of the wonderful liqueur, that which dominates all the others.

PINEAPPLE AND RASPBERRY CUPS

Chop up a small pineapple into small pieces carefully peeled. Pour on top very hot sirop. Leave to soak and cool three hours.

At the moment of serving, add a large glass of COINTREAU on the pineapples with the sirop, and pour the whole of this into cups containing a little ground ice and a few fresh raspberries.

“JUBILEE” CHERRIES

Boil a quarter of a liter of water with 250 grams of sugar. On boiling add a kilo of stoned cherries. Cover, leave to cook for 5 minutes, then drain.

Then roll the cherries in very finely powdered sugar, put them in small cream jugs or ramekins. Cook in oven warm enough to melt the sugar and « ice » the surface of the preparation.

After this cooking, sprinkle with COINTREAU slightly warmed up separately, and then set alight on the table.

APPLE CASSOLETTES

Let peeled apples, cut into rings soak during 2 hours in COINTREAU. Then drain off.

On the bottom of the « cassolettes » (small individual plates) spread apricot jam or a marmalade of dried well-sugared apricots. Place the apple rings on top in the proportion of a quarter of jam or marmalade for three quarters of apples.

Sugar the surface, cook in a slow oven until the preparation is golden brown.

Heat the COINTREAU used for soaking the apples and sprinkle them with it. Set alight at the moment of serving.



“RAINBOW” ICECREAM

First of all let a few slices of pineapple soak in COINTREAU for 2 hours. Then drain, and arrange the slices on a plate, thus reconstituting the fruit as a whole.

Now crush the pulp of several thin peaches and pass through a strainer, mix them up with the same volume of sirop, cooked so as to be thick enough to form a « thread » between the fingers.

At this moment add the COINTREAU which has been used for the soaking of the pineapple, and freeze in an ice-bucket.

And what then? you will need a little patience and... with small bottles of food colouring you will be able to colour seven parts of the icecream, in seven different colours, similar to the ones of the rainbow.

Then arrange your seven ices on the pineapple in the form of a multicoloured dome.

KNOW HOW TO EAT GRAPEFRUIT

Do you know the best way of eating grapefruit?
Cut each fruit in two halves lengthwise.

With a small spoon lift up each slice, then powder with sugar and pour a little COINTREAU on the fruit; this liqueur will fall to the bottom of the half-fruit.

Then eat the grape-fruit slowly with a small spoon. Enjoy it right up to the peel.

EXQUISITE CRYSTALLIZED CHESTNUTS

Peel 12 very good and large chestnuts both of their inner and outer skin; then cook them in boiling water so that they are just tender. Then drain.

Make a sirop with 100 grams of sugar and 2 spoonfuls of COINTREAU. When the sirop is thick enough to « slip » through the fingers, throw the chestnuts therein, boil for a minute.

Drain; recook the sirop so that it becomes brittle, again dip in the chestnuts, drain, and renew the operation until the sirop is used up, while draining the chestnuts each time.

THE PUNCH YOU WILL LIKE

Make a sirop with a glass of water, 6 spoonfuls of powdered sugar, lemon peel finely grated, the juice of 2 lemons and 4 spoonfuls of COINTREAU.

Then add to the sirop one white of an egg whisked up very stiffly, or two whites, if the eggs are very small.

Make this foamy mixture « take » in a jacketed saucepan, pour into champagne cups and serve with a few biscuits.

FRUIT CUPS AU COINTREAU

Freshness

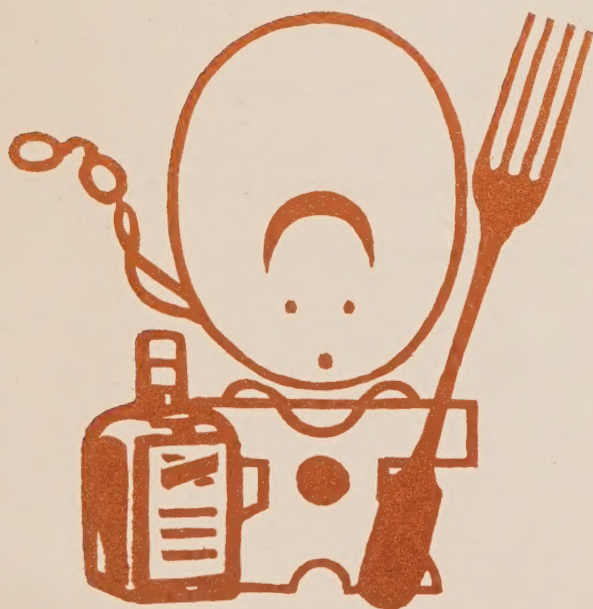
Cut into small cubes in champagne glasses : bananas, slices of oranges and apples. Sugar a little and leave to soak for an hour. Fill up with COINTREAU and ground ice.

« Crown » the fruits with a preserved cherry.

Youth of the heart

Chop up very finely a small pineapple and pour a very hot sirop over it. Leave to soak for 3 hours.

At the time of serving add a glass of COINTREAU, pour the whole into the cups containing a little crushed ice and a few fresh raspberries.





COCKTAILS

SILENT THIRD

($\frac{1}{3}$ rd COINTREAU, $\frac{1}{3}$ rd Scotch Whisky, $\frac{1}{3}$ rd lemon juice)

WHITE LADY

($\frac{1}{3}$ rd lemon juice, $\frac{1}{3}$ rd COINTREAU, $\frac{1}{3}$ rd old Bickett Gin)

ALEXANDRA

($\frac{1}{3}$ rd fresh Cream, $\frac{1}{3}$ rd Cognac, $\frac{1}{3}$ rd Creme de Cacao COINTREAU), nutmeg.

MANHATTAN

($\frac{3}{4}$ ths Whisky, $\frac{1}{8}$ th Cinzano, $\frac{1}{8}$ th COINTREAU, Angustura, 1 Cherry)

DAIQUIRI

(Rum, COINTREAU, Lemon juice, Sugar)

IN WINTER

Make your Grog with COINTREAU

IN SUMMER

A COINTREAU with ground ice

Pour COINTREAU in a glass filled up to three-quarters with ground ice, drink through a straw.

A COINTREAU ZIZI :

Cubes of ice — COINTREAU and mineral water.

Try : COINTREAU-PERRIER

And!!!

the most famous of all the cocktails :

“ COINTREAU COCKTAIL ” (SIDE CAR)





COINTREAU

likewise prepares a whole range of liqueurs which may be used in composing your cocktails :

MAJESTIC — CHERRY BRANDY — KUMMEL CURSKY
PÈRE BABYLAS — OLD BICKETT GIN
CRÈME DE CACAO CHOUVA — SÈVE SAINTONGE

A cocktail to be completely appreciated, should always be accompanied by « appetizers » such as olives, grilled almonds, walnuts, chips, cheese cubes, assorted sandwiches.

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1849

ANGERS



FRANCE

A F T E R E V E R Y M E A L

T H E C E N T E N A R Y L I Q U E U R

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